

CLAIMS

1. Edible barrier suitable for use in food products, comprising a cross-linked biopolymer and a lipid material, said edible barrier having a thickness of about 2 to 1,500 micrometer.
2. Barrier according to claim 1, wherein the biopolymer is a hydrocolloid based biopolymer.
3. Barrier according to claim 2, wherein the hydrocolloid based biopolymer contains ortho-methoxy-phenolic groups.
4. Barrier according to claim 3, wherein the hydrocolloid based biopolymer contains ferulic acid groups.
5. Barrier according to any one of the preceding claims, wherein the biopolymer is a pectin.
6. Barrier according to any one of the preceding claims, having a thickness of about 10 to 500 micrometer.
7. Barrier according to claim 6, having a thickness of about 50 to 200 micrometer.
8. Barrier according to any one of the preceding claims, wherein the cross-linked biopolymer is hydrophobically modified.
9. Barrier according to any one of the preceding claims, wherein the compound is a modified polymer which contains ferulic acid and one or two fatty acid chains coupled to a vanillin coupled polymer as e.g. chitosan.

10. Barrier according to any of the preceding claims wherein the cross-linked biopolymer is crosslinked to a protein or a vanillin coupled protein (e.g. casein-vanillin)
11. Composite food product comprising parts having different water activities (aw), separated by the barrier according to any one of the preceding claims.
12. Food product comprising an edible barrier according to claims 1-10, covering a food ingredient selected from the group consisting of vegetables, fruit, bread, and fish.
13. Process for the preparation of a food product, wherein parts having different water activities (aw), are separated by the barrier according any one of claims 1-10.
14. Process according to claim 13, wherein the oxidation is carried out by an enzyme or enzymatic system.
15. Process according to claim 14, this enzyme system is already present in situ, e.g. tomato peroxidase in tomatoes.
